



CHANGE FOR THE BETTER WITH ENERGY STAR

Products that earn the ENERGY STAR® prevent greenhouse gas emissions by meeting strict energy efficiency guidelines set by the U.S. Environmental Protection Agency and the U.S. Department of Energy. www.energystar.gov

ENERGY STAR in the Food Service Industry – Good for Your Budget and the Environment

Restaurants may obtain significant reductions in energy bills by changing purchasing policies to specify ENERGY STAR qualified products. The table below presents a basket of ENERGY STAR qualified products – electric steam cookers, gas fryers, and hot food holding cabinets – typically found in restaurants. These products can save you over \$33,000 in electricity costs (based on an electricity rate of \$0.071/kWh)¹ and prevent 257 tons of carbon dioxide emissions over their lifetime compared to conventional products.

Simple Steps to Significant Savings in Restaurants				
Action	Annual Energy & Maintenance Savings	Annual Savings CO2 (Tons)	Life-Cycle Energy & Maintenance Savings	Life-Cycle Savings CO2 (Tons)
Use two ENERGY STAR qualified electric steam cookers	\$2,500	10	\$19,900	115
Use two ENERGY STAR qualified gas fryers	\$700	10	\$4,500	104
Use two ENERGY STAR qualified hot food holding cabinets	\$1,000	5	\$8,900	38
Totals	\$4,200	25	\$33,300	257

(1) Figures obtained from calculators on the Purchasing & Procurement Web page; savings have been rounded to the nearest hundred for simplicity. Calculators may be downloaded (right-click) or used from the Web (left-click).

To Learn More

The Purchasing and Procurement Web site (www.energystar.gov/purchasing) helps you locate ENERGY STAR products by brand and model number, understand the differences between ENERGY STAR and non-ENERGY STAR products, and determine savings with ENERGY STAR. Additional savings would result from using ENERGY STAR refrigerators, freezers, exit signs, and compact fluorescent lamps.

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